

COTTON LARGELY USED IN MAKING OF EXPLOSIVES

American Staple of Great Importance to Fighting Power of Army.

GERMANY FINDS SUBSTITUTE

Experts Said to Have Discovered New Process in Which Wood Pulp Is Employed—Ship Load of Cotton Costs 500 Lives.

Washington.—Opinions widely differ as to the amount of raw cotton being consumed in the manufacture of smokeless powder, both here and in Europe, not only as to the total consumption since the war began, but the amount necessary to produce one pound of such powder. Of powders, 90 per cent being used in Europe is known as "smokeless," according to the military records of this government, and since the reckoning here is that it requires one pound of cotton to produce one pound of smokeless powder, an idea may be gathered of the importance the American staple bears to the fighting power of an army.

In justification of its contraband order, the government of Great Britain in a statement issued by the embassy here, pointed out the extensive use of cotton for military purposes and that it forms practically the only base for explosives employed by European armies. The English do not agree, however, that cotton consumption is pound for pound, but that only four-tenths of one pound of cotton is required to produce one pound of this explosive. Some of their authorities contend that a bale of cotton will turn out 900 pounds of smokeless powder, and, putting it in another way, that every shipload of cotton reaching the Germans results in the death of 500 soldiers of the allies.

One Million Bales for Powder.

Representative Heflin of Alabama introduced a resolution asking the department of commerce to obtain figures upon the consumption of cotton in the manufacture of explosives. Munition makers desiring to protect their trade secrets, are loath to give facts to the public touching that phase of the industry, and the figures obtainable are more or less estimated. Before one of the committees of the house recently a witness stated that 1,000,000 bales of cotton had been used by American munition makers since the beginning of the European war. Representative Heflin in a speech to the house dealing with cotton growing and exportation, estimated that a total of 3,000,000 bales of the staple grown in the United States had found its way into powder. He allows 2,000,000 bales consumption by the governments of Europe and the remainder to the manufacturing plants in the United States.

In the manufacture of smokeless powder linters are generally used, owing to being cheaper than the long fiber and adaptability of being worked over. England has contended that if cotton could be kept out of Germany sooner or later the Teutonic allies would run out of powder, yet this prediction does not appear to be approaching fulfillment when it is known that little if any cotton has been getting into Germany for months.

Germans Have a Substitute.

Unconfirmed stories reached the United States that Germany met the crisis by gathering cotton rags to work them back into fiber and grinding into pulp for powder purposes, but it appears from documents placed in the Congressional Record by Senator Hoke Smith of Georgia that the Teutons' resourcefulness is bound by no such limitations. He read a letter from Germany showing that cotton was not being used in the manufacture of powder at all, that long before the outbreak of the war experts of that country had substituted wood pulp, and that since the war began wood pulp had been relied upon almost entirely.

Other statements were produced by the senator from Georgia to support the contention that Germany was no longer relying upon cotton linters and, it was related, the German military department has been releasing its cotton to the factories turning out cotton cloths. In this way the Georgia senator attempted to show that cotton was being employed in peaceful pursuits and for peaceful purposes. If the Germans have successfully substituted the ingredient for cotton linters in the manufacture of smokeless powder it is believed that the munition industry will undergo a revolution as to processes. There is no information as to the cost of the process claimed by the Germans or whether it is of such a secret nature as to prevent employment by other governments.

Bureau of Census Report.

A statement was recently issued by the bureau of census on the manufacture of explosives in the United States during 1914 as compared with 1909. During 1914 the production of smokeless powder and gunpowder were third in the output of the principal explosives. The European war was in progress for only a portion of that year, and there had been no heavy draft upon the factories here to supply the armies of the allies. The 1915 re-

ARMY CHAPEL MADE OF SAND BAGS



This chapel, erected by French troops at the front in Champagne, is made entirely of sand bags. Its priest is standing beside it, and within is seen the coffin of a dead soldier.

port will be more interesting on this point. The 1914 report says in part:

"While the production of gunpowder decreased by 5,177,664 pounds in quantity and \$758,972 in value, or by 40.2 per cent and 43.7 per cent, respectively, the production of smokeless powder almost doubled, but the figures for it cannot be shown separately without disclosing the operations of individual establishments. The output of this product, therefore, is combined with that of gunpowder, or pyroxylin, and the total included in 'other explosives'."

"The production of smokeless powder, gunpowder or pyroxylin, and 'other explosives' increased from 9,155,223 pounds to 26,400,071 pounds, or by 188.4 per cent. This amount includes the production of establishments operated by the federal government. The output of this class of explosives by commercial establishments increased from 7,464,825 pounds, valued at \$3,913,787, in 1909, to 21,327,684 pounds, valued at \$11,111,406, in 1914, the quantity increasing by 185.7 per cent and the value by 81.7 per cent."

"There were 111 establishments in operation in 1914, 33 were in Pennsylvania, 11 in Ohio, 9 in Illinois, 8 in New Jersey, 7 in West Virginia, 6 in Oklahoma, 5 in California, 4 in Missouri, 3 in Kansas, 3 in New York, 2 each in Alabama, Colorado, Indiana, Massachusetts, Tennessee, Washington and Wisconsin and 1 each in Arkansas, Delaware, Iowa, Kentucky, Maine, Michigan, Minnesota and Texas."

Can Meet Home Demand.

Under war stress it has been estimated that the United States would need 30,000,000 pounds of powder per year, and a pound of cotton for a pound of smokeless powder would mean an enormous consumption of the staple in this country alone. The total capacities of the plants in this country, considering the probable output of other classes of explosives, is hardly equal to a war-time demand of the United States, and while it has been the chief purpose of those who would have the United States manufacture its own munitions, to reduce the cost to the government, the certainty of a supply has been figured upon.

The South produced less than 12,000,000 bales last season. Reports from the states indicate that the production the coming season will be held down also. As soon as the European war is over there will be a demand for cotton in the minds of the experts, but until that period approaches they say there is no good reason for increasing the

ONLY BABE ON APPAM



The picture shows the only baby on board the Appam which was recently brought into Newport News as a prize of war by the Germans. She is the only daughter of Mrs. L. M. Riley, who is holding her.

crop. Representative William H. Murray of Oklahoma in a speech in the house of representatives two years ago pointed out that the time would come in the world's consumption that the South would be expected to furnish a 20,000,000-bale crop. And, he added, the South would be able to meet the demand.

BILL FOR A PARK SERVICE

Representative Kent's Measure for Proper Management of National Playgrounds Likely to Pass.

Washington.—One of the measures before congress that seems likely to be adopted is the bill for the establishment of a national park service. Introduced by Representative Kent. It provides that the service shall be a part of the department of the interior and under the charge of a director appointed by the secretary, and that this director shall have the supervision, management and control of the several national parks, national monuments, the Hot Springs reservation in Arkansas, and such parks, monuments and reservations as shall be established in the future.

That the bill is in the nature of a conservation measure is shown by a section which authorizes the secretary of the interior to sell or dispose of timber in cases where the cutting of timber is requisite for controlling attacks of insects or disease or for conserving the scenery; and that privileges, leases and permits shall be granted only for the accommodation of the public, and that no action shall be "detrimental to the fundamental object of these aforesaid parks, monuments and reservations, which object is to conserve the scenery and the natural and historic objects therein and to provide for the enjoyment of said scenery and objects by the public in any manner and by any means that will leave them unimpaired for the enjoyment of future generations."

PUTS BOYS' COMFORT FIRST

Jersey Education Board Says That Collars May Be Discarded on Hot Days.

Trenton, N. J.—Schoolboys in New Jersey need not wear a collar in warm weather and they may turn under the neck bands of their shirts. This decision, reached by the state board of education, put an end to the controversy that has raged since summer's flackback last September, and also reverses the findings of the state commissioner of education.

The case was that of Van Lear and Robertson Turner, sons of Frank V. L. Turner of Merchantville. During the unseasonable weather last fall, the boys, who are ten and thirteen years old, respectively, were sent to school without collars and with the neck bands of their shirts turned under. The teacher, Miss Sarah Rogers, promptly sent them home. Their mother refused to change their attire for several days, during which time they were denied admission to the school, although they reported each morning.

Turner appealed to the Merchantville school board and then to the state school commissioner, both of whom upheld the teacher's action. In reversing them the state board holds that the teacher's mandate was an unreasonable and unwarranted exercise of power.

GETS \$400 FOR OLD BOTTLES

Old Grain Bags and Other Curious Articles of Junk Source of Revenue to Oregon Man.

Hood River, Ore.—With Oregon dry it is safe to predict that history will not repeat in the case of one crop harvested in the Hood River valley when H. Gross, local purchaser of junk, collected and sold 2,000 dozen whisky and beer bottles. The bottles were sold for an average of 20 cents a dozen, and brought the junk man \$400.

Other junk collected and sold by Gross the past year were: Fifty thousand old grain bags, 10,000 used automobile tires, 3,000 old rubber shoes, 3,000 pounds of brass, copper and other metals, 6,000 pounds of rags, 80,000 pounds of scrap iron, 2,000 pounds of green hides, 2,000 pounds of wool and 1,500 pounds of pelts.

The KITCHEN CABINET

The world is so full of a number of things,
I am sure we should all be as happy
as kings.
—Stevenson.

FOR THE FAMILY TABLE.

Desserts that are simple to make, economical and wholesome are always in demand.



Brown Sugar Pudding.—Mix four tablespoonsful of cornstarch with two cupfuls of brown sugar and when well mixed add two cupfuls of boiling water and a pinch of salt. Boil until the cornstarch is well cooked and simmer in a double boiler. Just before taking from the fire add a half cupful of walnut meats, broken in pieces. Serve cold with whipped cream.

Potato Chowder.—Cut a slice of salt pork in dice and fry brown in a soup kettle. Then add three medium sized potatoes and one onion, put through the meat chopper. Add salt and pepper and dredge with flour, cover with boiling water and simmer until tender. Add a pint and a half of hot milk, a dash of butter and serve.

Macaroni.—Take a thick slice of bread, cut in a cloth and simmer gently in stock to which has been added a bay leaf, two chopped onions, a stalk of celery, one diced carrot, and some parsley. Place the fish when cooked on a platter and pour over it the following sauce: Place in a double boiler a cupful of milk, adding half a teaspoonful of beef extract, salt, celery salt and a tablespoonful of cornstarch, mixed with a little cold water. Cook well to cook the starch, then stir in a cupful of asparagus tips. Serve a border of mashed potato and small green peas around the fish with the sauce poured over the fish.

Oatmeal Soup.—Slice a large onion into one teaspoonful of melted butter and let simmer. Add one cupful of cooked oatmeal and cook until the onions are tender. Add a scant pint of milk and salt and pepper to taste. Strain, bring to a boil and serve hot with toasted crackers.

When making celery soup, stew the leaves rather than the heavy coarse stalks, as there is more flavor in them.

MAKING OF CROQUETTES.

Croquettes will never lose their hold upon us, for they are most delightful dishes when well seasoned and carefully drained after frying.

The tedious method of handling, dipping and rolling each one in crumbs may be done much faster if the croquettes are rolled in fours, dipped and crumbed in fours, the egg can be thrown over four as quickly as over one. Then in frying have the fat the right temperature for the mixture, brown a cube of bread in the fat. If it browns in forty seconds it is ready for cooked mixtures and sixty seconds for uncooked mixtures. When eggs are high a tablespoonful of water can be added to each egg without making any difference in the process, thus saving quite a little egg when making a number of croquettes. One good croquette maker says she uses as much water as egg and can see no difference.

The white sauce to use in binding croquettes should be thicker than the ordinary white sauce. Use a half cupful of flour, one-half teaspoonful of salt, four tablespoonfuls of butter and a pint of milk. When the butter is bubbling hot, add the flour and when mixed pour on the milk; cook until smooth and thick.

Macaroni croquettes are most tasty. Mix cooked macaroni, broken in very small pieces, with a thick seasoned white sauce to which a little grated cheese has been added. Place in a cool place until firm, then dip in egg and crumbs and fry as usual.

Potato Croquettes With Peas.—Make the potato balls, scoop out the center and fill with seasoned peas, cover and roll in eggs, crumbs and fry. Serve with a thick white sauce, garnished with parsley.

Salmon mixed with a chopped sour pickle, white sauce and seasonings, formed into croquettes makes another good supper dish. Serve with rice potato.

A very thick white sauce, stirred thick with cheese, cooled, then molded into balls and dipped in buttered brown crumbs is a tasty dish.

Terrible Threat.

Parson Johnson—De contribution dia morning will be fo' de purpose ob making up de deficit in your pastor's salary! De choir will now sing, and will continue to sing, until de full amount am collected!—Puck.

Giving Them Fair Warning.

William, soon after he started to school, came home one day and said: "Some boys at school are beginning to meddle with me and they had better stop it."

To understand everything is to forgive everything.—Guatama.

Resolve to keep happy and your joy and you shall form an invincible host against difficulties.—Helen Keller.

GOOD DISHES FOR LENT.

This is the season when we should appreciate our delicious cheese and use it in many combinations with vegetables for the main or chief dish of the meal.

Escalloped Onions With Cheese.—Boil until tender a dozen or more small sized onions, drain carefully and place in a fireproof serving dish, pour over a cupful and a half of thick white sauce, and a cupful of finely chopped cheese, cover with buttered crumbs and place in the oven long enough to brown the crumbs. Too long or too hot a cooking will toughen the cheese.

Lentil Soup.—Wash a half pound of lentils and soak all night in a quart of water. Cut one medium sized onion in small pieces, also one turnip, one carrot and two stalks of celery. Cook these in a tablespoonful of butter for five minutes, add the lentils and water in which they were soaked and one teaspoonful of salt. Boil and skim, then simmer two hours. Rub through a sieve. Return to a saucepan, and bind with two tablespoonfuls of butter and flour with a cupful of milk.

Macaroni With Chestnuts.—Bake twenty chestnuts until soft, then pound in a mortar with pepper, salt and butter. Add a half pound of cooked macaroni, four tablespoonfuls of butter and a tablespoonful of onion juice, if too dry add a little milk, stir in a cupful of grated cheese, heat very hot and serve.

Fricassee of Onions and Potatoes.—Take a dozen small potatoes, peeled, and a half dozen small onions, also peeled. Place in a saucepan with two tablespoonfuls of butter and cook five minutes. Add a cupful of water, salt and pepper and cook until the vegetables are tender. Mix together four tablespoonfuls of flour and a half cupful of milk, add to the vegetables, cook five minutes, beat an egg and add to the mixture. Arrange a ring of cooked spaghetti on a hot dish, sprinkle with grated cheese and bake in the oven until the cheese is melted. Serve with the vegetables in the center.

SEASONABLE DISHES.

A pretty as well as a tasty dish to serve with lamb or roast of meat is celery relish.

Celery Relish.—Place half a box of gelatin in a cup of water, heat a cupful of water and when the gelatin is soft add to it. While hot add the juice of two lemons, and a half cupful of sugar. Let cool, then add a tablespoonful of fresh grated horseradish, a dash of cayenne and color a light green with vegetable coloring. When almost ready to set pour into a mold with a cupful of chopped celery. Set on ice to harden and cut in squares to serve. This may be served on lettuce with a salad dressing making a most attractive salad.

Manhattan Apples.—Core and pare six or eight apples, cook in a sirup made of a cupful and a half each of sugar and water, turning often until the apples are tender. A good way to add to the flavor of this dish is to cook the apple peelings in water to cover, strain and use that with the sugar for the sirup. If the apples have a red peeling it will make them a beautiful pink color. Have ready as many rounds of sponge cake as there are apples, brown in a little hot butter and on each place an apple, pour over the sirup and serve with whipped cream or simply with the apple sirup.

Newport Whips.—Stand a glass of raspberry jelly in a warm place where it will soften to a thick sirup. Beat the whites of two eggs until foamy, add the jelly, then gradually pour in a cupful of thick cream, stir in a half cupful of powdered sugar and beat all together with a large dozer egg beater or whip in a cream churn. Take off the froth as it rises and place in a sieve to drain. When no more froth appears arrange it in glasses placing a spoonful of the froth on top of each. Serve icy cold. One may make this with jelly, egg and a little sugar without the cream, beating just the same. Then serve with whipped cream if so desired.

Nellie Maxwell

Plainly His Vocation.

Hepsey—"That boy of ours seems mighty fond of tendin' to other folks' business." "Hiram—"Guess we'll hev to make a lawyer of him. Then he'll git paid for doin' it."—Boston Transcript.

Education is a Big Thing.

Education is a big good thing. Before she went away to school Virginia Featheringham called her mother "maw." Now she refers to her as "the mater."—Topeka Capital.

BILIOUS, HEADACHY, SICK "CASCARETS"

Gently cleanse your liver and sluggish bowels while you sleep.

Get a 10-cent box.

Sick headache, biliousness, dizziness, coated tongue, foul taste and foul breath—always trace them to torpid liver; delayed, fermenting food in the bowels or sour, gassy stomach.

Poisonous matter clogged in the intestines, instead of being cast out of the system is re-absorbed into the blood. When this poison reaches the delicate brain tissue it causes congestion and that dull, throbbing, sickening headache.

Cascarets immediately cleanse the stomach, remove the sour, undigested food and foul gases, take the excess bile from the liver and carry out all the constipated waste matter and poisons in the bowels.

A Cascaret to-night will surely straighten you out by morning. They work while you sleep—a 10-cent box from your druggist means your head clear, stomach sweet and your liver and bowels regular for months. Adv.

Greenheart wood from British Guiana is said to outlast iron or steel when used under water.

Throw Off Colds and Prevent Grip. When you feel a cold coming on, take LAXATIVE BROWN'S CASCARETS. It removes cause of Colds and Grip. Only One "BROWN'S CASCARETS" W. W. GROV'S signature on box. 20c.

Up His Sleeve.

Patience—Looks as if he had something "up his sleeve," doesn't he? Patrice—He has. It's a wrist watch.

Not Gray Hairs but Tired Eyes make us look older than we are. Keep your Eyes young and you will look young. After the Movies Marine Your Eyes. Don't tell your age. Marine Eye Remedy Co., Chicago, Sends Eye Book on request.

In Backward Borneo.

According to the Horseless Age, there are only five automobiles in British North Borneo, and 2,400,000 in the United States. Now you understand why there are no gasoline millwheels in North British Borneo.—Richmond Times-Dispatch.

SUFFERED FOR FOUR YEARS.

Mr. J. M. Sinclair of Olivehill, Tenn., writes: "I strained my back, which weakened my kidneys and caused an awful bad backache and inflammation of the bladder. Later I became so much worse that I consulted a doctor, who said that I had Diabetes and that my heart was affected. I suffered for four years and was in a nervous state and very much depressed. The doctor's medicine didn't help me, so I decided to try DODDS' KIDNEY PILLS, and I cannot say enough to express my relief and thankfulness, as they cured me. Diamond Brand Pills cured me of Constipation."

Mr. J. M. Sinclair, ed. for four years and was in a nervous state and very much depressed. The doctor's medicine didn't help me, so I decided to try DODDS' KIDNEY PILLS, and I cannot say enough to express my relief and thankfulness, as they cured me. Diamond Brand Pills cured me of Constipation."

Mr. J. M. Sinclair, ed. for four years and was in a nervous state and very much depressed. The doctor's medicine didn't help me, so I decided to try DODDS' KIDNEY PILLS, and I cannot say enough to express my relief and thankfulness, as they cured me. Diamond Brand Pills cured me of Constipation."

FALLING HAIR MEANS DANDRUFF IS ACTIVE

Save Your Hair! Get a 25 Cent Bottle of Danderine (Right Now)—Also Stops Itching Scalp.

Thin, brittle, colorless and scraggy hair is mute evidence of a neglected scalp; of dandruff—that awful scurf. There is nothing so destructive to the hair as dandruff. It robs the hair of its luster, its strength and its very life; eventually producing a feverishness and itching of the scalp, which if not remedied causes the hair roots to shrink, loosen, and die—then the hair falls out fast. A little Danderine tonight—now—any time—will surely save your hair.

Get a 25 cent bottle of Knowlton's Danderine from any store, and after the first application your hair will take on that life, luster and luxuriance which is so beautiful. It will become wavy and fluffy and have the appearance of abundance; an incomparable gloss and softness, but what will please you most will be after just a few weeks' use, when you will actually see a lot of fine, downy hair—new hair—growing all over the scalp. Adv.

Its Transformation.

"This," said the messenger sadly as he looked on the broken form which had been knocked out of his hands, "was once an article on electricity." "Well, what of it?" asked a bystander. "And now it is a piece of current pl."